

## Our Philosophy

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Is a constant search for the perfect **recipe**, we can pass on to our guests what it is behind even to a simple plate.

Above all the **passion** for good food, followed by the continuous research of high **quality** and **freshness** of the products together with a handful of **fantasy** and a bit of **courage** they can be enhanced by the **teamwork** that involves all of us daily.

Thanks to these six **ingredients** everything will taste the Ducale will be completely produced in house.

All staff would also like to thank you for choosing us, remaining on hand to make your stay a pleasant culinary brackets.

*Riccardo, Sara, Veronica and staff*

## Tasting Menu

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Four courses choosed by our

Chef from the menu

Water and coffè included

40,00 for person

The menu will be served for the entire table



## Appetizers

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Octopus of Mediterranean sea on creamed potatoes with oil lemon

15,00



Fillet Chianina's tartare raw with egg yolk, mustard and caramelized onions

14,00



Seared prawns on velvety chickpeas, chopped hazelnuts and extra virgin olive oil with rosemary

13,00



Tuna tartare with mango and apple green reduction

16,00



Polenta of Storo's pie with egg yolk and fondue of Taleggio, typical cheese of Bergamo

10,00



Scallops scalded on spinach coulis with passion fruit reduction and smoked bacon

15,00



## First Dishes

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Acquerello rice with Sicilian red prawns, with Bronte pistachio sauce and organic lemons

*(minimum two person)*

18,00



“Casoncelli”, typical pasta from Bergamo, with melted butter, sage, crispy bacon and Grana Padano’s cheese

13,00



Spaghettoni, Organic pasta “Monograno Felicelli”, with claims

15,00



Chests of fresh pasta all'Ombrina, in bouillabaisse sauce and fennel

16,00



Our homemade ravioli stuffed with rabbit and sausage, sauteed with flavored butter and dehydrated olives

14,00



## Second Dishes

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Turbot with sautéed cherry tomatoes, basilico reduction and black garlic fermented

18,00



Chianina fillet with his reduction and fresh spinach (200 g.)

20,00



Meat pork cooked at low temperature for 20 hours with reduction of myrtle and crispy taragna polenta

16,00



Seared filet of Umbrian fish, artichokes and lemon and fennel sauce

17,00



duck breast lacquered with honey, beetroot and potatoes

18,00



Rawness only with pre-order

*Homemade bread and cover € 3,00*

*Homemade bread and outside cover € 2,00*